



## 2024 CHENIN BLANC RYAN'S VINEYARD

### THE VINTAGE

The 2024 vintage was truly exceptional and yielded a balanced crop load with fresh flavors and mature tannins. The grape growing season kicked off with an abundance of winter rainfall, which was beneficial for strong canopies and fruit ripening later in the season. Despite record heat in June and July, the rest of the summer months were mild and allowed for hangtime and deliberate picking decisions. We started and finished our harvest period exactly three weeks earlier than in 2023 and couldn't be more pleased with the quality of wines.

### TASTING NOTES

The 2024 Ryan's Vineyard Chenin Blanc captivates the nose with an aromatic profile comprised of quince, beeswax, mandarin orange, ginger, and jasmine. The midpalate bursts with crunchy acidity but is seamlessly balanced by a viscous midpalate texture. Juicy flavors of apple skin and green pear dance across the tongue, delivering a seriously refreshing and thirst-quenching finish.

### PAIRINGS

Seared scallops with ginger beurre blanc, roast chicken with creamy herb sauce, Vietnamese spring rolls with ginger-lime dipping sauce.

### TECHNICAL INFO

#### VARIETAL COMPOSITION

100% Chenin Blanc

#### AVA

Oak Knoll District of Napa Valley

#### AGING

Aged for 10 months in 100% neutral French oak.

#### BOTTLING DATE

July 2, 2025

#### ALCOHOL

13.5%

#### PRODUCTION

226 9-liter cases